

- Calamondin Oranges
- Turmeric
- Ginger
- Nasturtium Flowers
- Rose Geranium
- Lemon Verbena
- Cucumber
- Tomatoes
- Baby Salad Mix
- Baby Tatsoi
- Micro Red Cabbage
- Micro Cilantro
- Micro Broccoli

Calamondin oranges, turmeric, ginger, tomato, cucumber, micro cilantro and baby tatsoi could all be a yummy addition to an Asian/Middle Eastern themed meal, especially a curry. Or consider using the micro cilantro for a taco night. Rose geranium and lemon verbena are great together in tea, as a syrup or in deserts, including baked goods. With the beautiful



and tasty local strawberries at our Farmer's Market right now, consider making a brew of the geranium, verbena, strawberries and a squeeze of calamondin for an exciting and delicious combo! For the best flavor infusion, do not boil the rose geranium and lemon verbena, rather heat until steamy and remove the leaves as they turn army green. Rose geranium does well soaked in yogurt for about an hour, making a nice dressing for an apple salad or fruit dip.

To your health and your pleasure, always! Enjoy ☺